

Easy Parmesan Cottage Cheese Crisps (Only 4 Ingredients!)

Crispy Cottage Cheese Parmesan Chips



OVEN
375°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Main Ingredients:

1 cup cottage cheese (small curd preferred)

$\frac{1}{2}$ cup grated Parmesan cheese

$\frac{1}{2}$ tsp garlic powder

$\frac{1}{2}$ tsp onion powder

Black pepper to taste

Optional Seasonings:

Paprika or smoked paprika

Italian seasoning

Everything bagel seasoning

Red pepper flakes

DIRECTIONS

- Step 1: Preheat:** Preheat your oven to 375°F. Line a baking sheet with parchment paper.
- Step 2: Mix:** In a bowl, combine cottage cheese, Parmesan, garlic powder, onion powder, black pepper, and any optional seasonings.
- Step 3:** Mix until fully combined.
- Step 3: Scoop:** Scoop tablespoon-sized mounds onto the baking sheet, spacing them about 2 inches apart.
- Step 4: Flatten:** Use the back of a spoon to flatten each mound thin. The thinner they are, the crispier they'll get.
- Step 5: Bake:** Bake for 20-25 minutes, or until golden brown, bubbly, and crispy around the edges.
- Step 6: Cool:** Let the chips cool completely on the pan. This step is crucial—they continue crisping as they cool.
- Once cooled, gently remove and enjoy!

SWAPS & NOTES

& Swaps Small curd cottage cheese works best because it blends more evenly.

If your cottage cheese seems watery, drain excess liquid before mixing.

Freshly grated Parmesan crisps better than pre-shredded.

Try ranch seasoning for a fun twist.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-parmesan-cottage-cheese-crisps-only-4-ingredients/>